



National Unit specification: general information

Unit title: Craft Baking (SCQF Level 5)

Unit code: FT9W 11

Superclass: NE

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Version: 02

Summary

The purpose of this Unit is to provide candidates with the knowledge and skills to understand and carry out craft baking processes to current industry standards. Candidates will produce, bake and evaluate a range of bakery products. This Unit is suitable for candidates who are either school leavers or adult returners.

This is a mandatory Unit within the National Certificate in Bakery (SCQF level 5) but can also be delivered as a free-standing Unit.

Outcomes

- 1 Select the correct equipment, ingredients and procedures for the production of craft bakery products.
- 2 Produce and evaluate a range of bakery products.
- 3 Work safely and hygienically.

Recommended entry

While entry is at the discretion of the centre, candidates would normally be expected to have attained *Craft Baking: An Introduction*.

Credit points and level

2 National Unit credits at SCQF level 5: (12 SCQF credit points at SCQF level 5*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from Access 1 to Doctorates.*

General information (cont)

Unit title: Craft Baking (SCQF Level 5)

Core Skills

Achievement of this Unit gives automatic certification of the following Core Skills component:

- ◆ Critical Thinking at SCQF level 5

There are also opportunities to develop aspects of Core Skills which are highlighted in the Support Notes of this Unit specification.

National Unit specification: statement of standards

Unit title: Craft Baking (SCQF Level 5)

Acceptable performance in this Unit will be the satisfactory achievement of the standards set out in this part of the Unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

Outcome 1

Select the correct equipment, ingredients and procedures for the production of craft bakery products.

Performance Criteria

- (a) Select the correct type of equipment for each product.
- (b) Select appropriate ingredients for each type of product.
- (c) Select correct methods of manufacture for each product.
- (d) Explain the correct cooling and storage procedures for each product.

Outcome 2

Produce and evaluate a range of bakery products.

Performance Criteria

- (a) Use the appropriate equipment for the specified processes.
- (b) Select the correct ingredients in accordance with the given recipes.
- (c) Demonstrate the correct methods of production, cooling and storage for bakery products.
- (d) Evaluate finished products against specified standard.

Outcome 3

Work safely and hygienically.

Performance Criteria

- (a) Describe current health safety and food standard requirements which apply to the production of bakery goods.
- (b) Prepare products to specified standards in accordance with current health, safety and hygiene practices.
- (c) Produce store bakery products to specified standards in accordance with health, safety and hygiene practices.
- (d) Cool and store bakery products to specified standards in accordance with health, safety and hygiene practices.

National Unit specification: statement of standards (cont)

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Evidence Requirements for this Unit

Evidence is required to demonstrate that the candidates have achieved all of the Outcomes and Performance Criteria. All activities must comply with current health and safety and hygiene regulations. Product and performance evidence is required to demonstrate that the candidate has produced a range of craft bakery items effectively to the standard specified in the Outcomes and Performance Criteria.

In Outcome 1, the candidate must produce written and/or oral as well as performance evidence which includes:

- ◆ Identification and selection of the correct equipment and ingredients;
- ◆ An explanation of the methods of manufacture for each of the following types of product:

Yeast products:

- one bread type using traditional or current methods
- one batch of rolls and using traditional or current methods
- one enriched yeast dough type product using traditional or current methods.

Powder aerated products:

- one powder aerated good using either the rubbed in method or the emulsion method
- Pastry products:
 - one sweet pastry product
 - one savoury pastry products
 - one choux pastry product
 - one puff pastry products (from scratch) using the English method; one using the Scotch method and one using the French method.

Sponge/cake products:

- one true sponge (a true sponge is one which consists of eggs, flour and sugar only – no butter or fat of any kind and is aerated by mechanical means such as whisking)
- one cake using either the sugar batter method and amalgamation method (amalgamation method refers to a type of cake making method whereby the ingredients are added in sequence, but the mixture is not necessarily aerated by mechanical methods, but mainly by chemicals ie baking powder. Specially developed cake making flours and fats are normally used)
- meringue/nut products
- one meringue or product using almonds.

An explanation of the correct cooling and storage procedures for the listed products.

Evidence will be gathered under open-book supervised conditions.

National Unit specification: statement of standards (cont)

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In Outcome 2, the candidate must produce written and/or oral as well as performance evidence which includes:

- ◆ Using the correct equipment and ingredients to produce the bakery items listed in Outcome 1
- ◆ Carrying out the correct production processes for each of the bakery items listed in Outcome 1
- ◆ An evaluation of each product listed in Outcome 1, according to the given specification;
- ◆ Cooling and storing each product, listed in Outcome 1, correctly and according to hygiene food safety standards.

Evidence will be gathered under open-book supervised conditions and performance evidence will be recorded by means of an observation checklist.

In Outcome 3, the candidate must produce written and/or oral as well as performance evidence which includes:

- ◆ An accurate description of the current legislation which applies to the production of bakery produce
- ◆ Observing and applying health, safety and hygiene legislation during the preparation, production, cooling and storage of all bakery items listed in Outcome 1.

Evidence will be gathered under open-book supervised conditions and performance evidence will be recorded by means of an observation checklist.

Outcomes 1–3 may be assessed holistically.

National Unit specification: support notes

Unit title: Craft Baking (SCQF Level 5)

This part of the Unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 80 hours.

Guidance on the content and context for this Unit

This Unit is a mandatory Unit within the National Certificate in Bakery (SCQF level 5), but can also be taken as a free-standing Unit.

This Unit is a knowledge based Unit which relates to the whole industry and therefore aligns to all Craft Bakery National Occupational Standards.

Candidates will be introduced to Health, Safety and Hygiene legislation and how it affects all activities in the preparation, production, cooling and storage of bakery items.

They must apply the legislative requirements at all times throughout their study of this Unit. Candidates are required to produce a range of craft bakery products, and carry out a number of processes, including items from the following categories:

- ◆ Bread, rolls and enriched yeast dough products using traditional and current methods
- ◆ Powder aerated goods
- ◆ Rubbed in method
- ◆ Emulsion method
- ◆ Sweet, savoury and choux pastry products
- ◆ Puff pastry products (from scratch)
- ◆ English method
- ◆ Scotch method
- ◆ French method
- ◆ True Sponges (a true sponge is one which consists of eggs, flour and sugar only — no butter or fat of any kind and is aerated by mechanical means such as whisking)
- ◆ Cakes: Sugar batter method/amalgamation method (amalgamation method refers to a type of cake making method whereby the ingredients are added in sequence, but the mixture is not necessarily aerated by mechanical methods, but mainly by chemicals ie baking powder. Specially developed cake making flours and fats are normally used)
- ◆ Meringues/almond goods.

Candidates will learn about the factors that affect production of a range of bakery goods including the ingredients, equipment, recipes and appropriate methods required to produce the different types of bakery products.

Candidates will produce a range of craft bakery goods using given recipes and methods. They will then compare the results achieved against the given specifications identifying and rectifying faults by explaining modifications and repeating the process to produce goods to the specified standards in safe and hygienic manner.

National Unit specification: support notes (cont)

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Throughout this Unit they will demonstrate that they have worked safely and hygienically.

Learners should be given the opportunity to produce a comprehensive variety of goods reflecting as many different types of popular processes as possible.

Candidates would benefit from having Knowledge and/or Skills in introductory bakery or cookery.

This Unit could be integrated with other Units in the programme such as Measuring and Mixing.

This Unit is intended to prepare candidates for progression to completion of the named award, employment or self employment.

Guidance on learning and teaching approaches for this Unit

For Outcome 1 candidates would benefit from:

- ◆ Working as a class to explore the reasons for using the recipes, equipment and methods of production for the range of bakery goods
- ◆ Some formal instruction in the form of work books, formative questions, presentations and discussions led by the tutor
- ◆ Working in small groups to produce each of the range of bakery products
- ◆ Visits to bakeries.

Guidance on approaches to assessment for this Unit

The following approaches to assessment are suggested:

Outcomes 1, 2, and 3 could be assessed by a series of practical exercises which can be observed and assessed using a checklist or learner log book.

Underpinning knowledge may be assessed by a series of questions and either recorded or written evidence provided.

Assessment for other Units such as Aeration and Measuring and Mixing could also be recorded at the same time during these exercises.

Opportunities should be given for any necessary re-assessment.

National Unit specification: support notes (cont)

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Opportunities for the use of e-assessment

E-assessment may be appropriate for some assessments in this Unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or e-checklists. Centres which wish to use e-assessment must ensure that the national standard is applied to all candidate evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. Further advice is available in *SQA Guidelines on Online Assessment for Further Education (AA1641, March 2003)*, *SQA Guidelines on e-assessment for Schools (BD2625, June 2005)*.

Opportunities for developing Core Skills

In this Unit candidates will learn about the manufacturing processes of craft baking and in so doing will be able to produce goods to industry specified standards.

Candidates will:

- ◆ Explain reasons for using specific ingredients, recipes and methods
- ◆ Calculate amounts of ingredients required
- ◆ Identify the factors influencing quality standards
- ◆ Make recommendations regarding process changes.

As candidates are doing this Unit they will be developing aspects of the Core Skills in *Communication, Numeracy, Working with Others* and *Problem Solving*.

Disabled candidates and/or those with additional support needs

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements

History of changes to Unit

Version	Description of change	Date
02	Core Skills Component Critical Thinking at SCQF level 5 embedded.	29/09/2011

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